

Purley Horticultural Society and Purley Women's Institute

41st LATE SUMMER SHOW

**To be held in The Memorial Hall,
Glebe Road, Purley, on
Saturday, 6th September 2025**

Open to the public from 2.30 p.m. to 4.00 p.m.

Refreshments Available

Presentation of trophies at 3.30 p.m.



BSB GARDEN MACHINERY
Home Farm, Sulham Lane, Pangbourne
Telephone: 0118 984 3601

COLLINS HARDWARE SHOP
20 Reading Road, Pangbourne
Telephone: 0118 984 2294

Seeds – Plants – Garden Supplies
Hardware – DIY – Paint – Timber
Electrical & Household Items

GLENVALE NURSERY
Bradfield Southend
Telephone: 0118 974 4006

ENGLEFIELD GARDEN CENTRE
Telephone: 0118 930 4898

**The support given by Sansome and George to the Show is greatly
appreciated.**

SCHEDULE

SECTION A - VEGETABLES

Class

- 1 Collection of 4 kinds of vegetables, quantities as in classes 4-21, to be staged within 18" bench space
- 2 Collection of 4 different individual vegetables (max. 10 points each), to be staged within 15" bench space
- 3 Collection of vegetables (any kind or number) to be staged on a round plate or tray maximum 12" diameter.
No part of the exhibit is allowed to overhang edge of plate/tray.
- 4 4 potatoes, white
- 5 4 potatoes, coloured
- 6 4 salad potatoes
- 7 9 shallots for pickling, maximum 30mm diameter
- 8 9 exhibition shallots, minimum 30mm diameter
- 9 4 carrots, long
- 10 4 carrots, stump rooted
- 11 4 beetroots
- 12 Salad onions, bunch of 6
- 13 6 runner beans
- 14 6 French beans
- 15 2 cabbages, Savoy type
- 16 2 marrows max. 12 inches long, table quality
- 17 2 cucumbers (uniform thickness with short stalks)
- 18 3 courgettes max. 6 inches long
- 19 4 onions, 8 oz (227g) or under
- 20 4 onions, over 8 oz (227g)
- 21 6 tomatoes
- 22 6 mini (cherry) tomatoes
- 23 6 radishes – small salad, foliage trimmed to 40mm
- 24 2 sprigs each of 3 fresh herbs in a vase
- 25 Longest runner bean
- 26 Heaviest marrow

SECTION B - FRUIT

Class

- 27 Collection of 3 kinds of fruit, quantities as in classes 28-31, to be staged within 12" bench space
- 28 4 apples, dessert
- 29 4 apples, cooking
- 30 6 plums
- 31 Berry fruits, dish of 10
- 32 Any other fruit – minimum 4 pieces

SECTION C - FLOWERS & POT PLANTS

Class

- 33 1 single stem rose
- 34 3 stems roses, 1 variety or mixed
- 35 1 single dahlia
- 36 3 dahlias, flower up to 4" diameter
- 37 3 dahlias, any other type
- 38 + 1 vase of garden flowers, 1 species
- 39 + 1 vase of mixed garden flowers, min. 4 species
- 40 + 1 vase of foliage/flowers/berries from trees or shrubs
- 41 * Pot of geranium
- 42 * Pot of fuchsia
- 43 * Foliage pot plant
- 44 * Flowering pot plant, other than specified in classes 40 and 41. 1 single plant per pot
- 45 * Specimen cactus
- 46 * Specimen succulent plant
- 47 * Collection of cacti and/or succulent plants (max. bowl size 12" diameter)
- 48 A pot of summer bedding plants (max pot size 12" diameter)
- 49 # Children under 14 yrs - Vase of flowers (minimum of 4)
 - + Maximum vase size 8" tall, 4" diameter
 - * Maximum pot size 7" diameter and maximum bench space 15"
 - # No entry fee, please write age in years and months on the entry form.

SECTION D - FLORAL ART

Class

- 50 Floral Arrangement in Purple, Cream and Green to celebrate '110 YEARS OF THE WOMEN'S INSTITUTE', accessories permitted, to be viewed from the front, max. width 18" (45cm). (The first WI meeting in the UK took place on 16 September 1915 at Llanfairpwll on Anglesey, Wales)
- 51 A nosegay / posy surrounded by a doily not more than 6" (15cm) in diameter.
- 52 'WEDDING DAY' - A Lady's Corsage/Buttonhole using fresh flowers.
- 53 # Children (Any age up to 14yrs) – An arrangement of weeds and hedgerow material in a jam jar.
 - # No entry fee, please write age in years and months on the entry form.

SECTION E - COOKERY

Class

- 54 Victoria Sandwich – Using a 7” – 8” tin (own recipe)
- 55 3 Rock Cakes arranged on a plate (own recipe)
- 56 * Sticky Gingerbread - 10” x 8” (26cm x 20cm) tin. (recipe provided)
- 57 * A Focaccia Bread – Sliced and displayed in a Basket. (recipe provided).
- 58 *# Children (Any age up to 14yrs.) – - Marshmallow Krispies x 3 (recipe provided)
- 59 + Jar of single fruit JAM, clearly labelled (with date), see note below
- 60 + Jar of single fruit JELLY, clearly labelled (with date), see note below
- 61 + Jar of MARMALADE, clearly labelled (with date), see note below
- 62 + Jar of LEMON CURD clearly labelled (with date), see note below
- + Item should be in clear plain glass jar and top with no trade name showing and labelled.
- # No entry fee, please write age in years and months on the entry form.
- * For recipes see pages 4 and 5.

SECTION F- HANDICRAFT

Class

- 63 The **Frankston Vase** Competition - a piece of handicraft with a floral theme (single or multiple flowers), worked in any medium.
- 64 A decorated Key Fob.
- 65 Four decorated coasters – round or square – maximum 4”(10cm)
- 66 A LAND or SEASCAPE in Watercolour- Maximum size of picture 29.5cm x 21cm (A4 size)
- 67 Photograph – ‘ANYTHING WITH WHEELS’ max. 7”x 5” (18cm x 13cm) - NOT mounted or framed.
- 68 # Children (Any age up to 14 yrs) – A ‘HAPPY BIRTHDAY’ Card - Maximum size of card A5 (14.5cm x 21cm) – equivalent of a size A4 piece of card folded in half. Can be landscape or portrait.
- 69 # Children (Any age up to 14 yrs) – Photograph – ‘ON A WALK’ max. 7”x 5” (18cm x 13cm) - NOT mounted or framed.
- # No entry fee, please write age in years and months on the entry form.

RECIPES

Marshmallow Krispies

Ingredients

- 4 oz(100g) butter or margarine
- 4 oz (100g) marshmallows
- 4 oz (100g) toffee (Devon toffee ideal)
- 5 oz (140g) Rice Krispies (or enough to make a stiff consistency)

Method

1. Melt butter, marshmallows and toffee in a large saucepan over a low heat, stirring occasionally.
2. When melted add the Rice Krispies and mix well together.
3. Turn out into a greased swiss roll tin, and level out to all corners, and when cool cut into fingers.
4. When cold store in an airtight tin.



Sticky Gingerbread

Preheat oven 180°C/350°F/Gas mark

Prepare a greased and lined 10' x 8" (26cm x 20cm) tin

Ingredients

- | | |
|------------------------------|---------------------------|
| 275g/10oz plain flour | 175g/6oz black treacle |
| 10ml/2tsp ground ginger | 100g/4oz soft brown sugar |
| 5ml/1tsp bicarbonate of soda | 2 eggs beaten |
| 100g/4oz/butter or margarine | 150ml/1/4 pt hot water |
| 175g/6oz golden syrup | |

Method

1. Mix together the flour, ginger and bicarbonate of soda.
2. Melt the butter or margarine with the syrup, treacle and sugar and pour into the dry ingredients.
3. Add the eggs and water, and mix well.
4. Pour into the tin and bake in the preheated oven for 40-45 minutes, until well risen and springy to the touch.



Focaccia Bread

Prepare a lightly oiled shallow baking tray measuring about 26 x 36 cm.

Ingredients

500g strong white bread flour
5g powdered dried yeast
10g fine salt
325 ml warm water
About 1 tbsp olive oil, plus extra for coating.

To finish:

A generous drizzle of olive oil
A sprinkle of flaky sea salt
A couple of rosemary springs, leaves stripped and finely chopped.

Method

1. Mix flour, yeast, salt and water to form a dough.
2. Add the oil, mix in then turn out and knead until smooth and silky, about 10 mins
3. Shape into a round and coat with a little extra oil
4. Leave to rise in a clean bowl covered with a plastic bag.
5. When doubled in size turn out and press into a rough rectangle.
6. Place on the baking tray.
7. Press dough in with your fingers right into the corners,
8. Now leave to rise, covered for about 30 minutes.

Preheat oven 250°C/Gas mark 10 or as high as it will go

9. When the bread looks puffed up and airy use your fingertips to poke deep holes across the whole surface almost to the bottom.
10. Drizzle the top generously (but not swimmingly) with olive oil and sprinkle with the sea salt and rosemary.
11. Bake in the preheated oven for 10 mins, THEN turn the oven down to 200C/Gas mark 6 and bake for a further 10 mins.



RULES

1. Sections A, B, C, D, E and F are open to amateurs who are either resident in the areas covered by Purley Horticultural Society or are members of either Purley Horticultural Society or Purley WI.

Amateur

- i. a person who personally maintains a garden or grows plants, flowers, vegetables or fruit for pleasure and enjoyment and not for his/her livelihood or for an employer.
- ii. a person who indulges in cookery and/or producing handicrafts for pleasure and enjoyment and not for his/her livelihood or for an employer.

Novice

An exhibitor who has not won a first prize in any class of the same section of the Late Summer Show during 2023 or 2024. No points counting towards trophies are awarded for Novice classes.

2. All exhibits must have been grown or made by the exhibitor. Sewn, embroidered or knitted articles must be new and unworn. Floral art may include flowers grown and/or bought.
3. Vases will be supplied and must be used, where appropriate, in Section C.
4. Entry forms must be received by P Humphreys, 20 Brading Way, Purley on Thames, **not later than Tuesday, 2nd September 2025**, accompanied by the entry fee of **20p** per exhibit. **No late entries will be accepted.**
5. Exhibitors may make one entry per class.
6. Staging of exhibits, except in exceptional circumstances, must be done only by the person in whose name the entry has been made and will take place from 9.30 am to 11.20 am. **If bench space is insufficient, please do not move other exhibits but seek help from a steward.** Judging will be in accordance with RHS, NAFAS and NFWI rules and begin at 11.30 am. Prizes may not be awarded if exhibits are not considered of sufficiently high standard. Subject to rule 8, the judge's decision is final.
7. Exhibitor's cards will be supplied for each exhibit and must be placed face downwards with the exhibit to which it refers.
8. An exhibitor who considers that an award has been made to an exhibit which does not conform to the conditions of the Schedule may lodge a protest in writing to the Show Committee up to 3.00 p.m. on the day of the show. A deposit of 50p must accompany each protest and this will be refunded if the appeal is successful.

9. While the Society will take every reasonable care of exhibits, it will not be held responsible for any damage or loss.
10. Exhibits may not be removed before 4.00 p.m. Exhibitors should ensure that exhibits are collected promptly so that the Hall can be cleared quickly at the end of the show.
11. If possible, exhibitors are asked to name varieties to add interest to the Show.

12. PRIZES

Class 1 and 27	1 st	(6 points)	- £2
	2 nd	(4 Points)	- £1.20
	3 rd	(2 points)	- 80p

All other classes	1st	(3 points)	- £1
	2nd	(2 points)	- 60p
	3rd	(1 Point)	- 40p

Prize money will be paid from 3.00 p.m. onwards.

The Royal Horticultural Society BANKSIAN MEDAL will be awarded to the exhibitor gaining the most points in Sections A, B and C, excluding classes 25 and 26.

The Reg Ayers Memorial Trophy will be awarded to the exhibitor gaining the most points in Sections A, B and C of the Late Summer Show, combined with points gained in Section A of the Spring Show. In the event of a tie in the number of points gained by 2 or more exhibitors, trophies will be held by each exhibitor for part of the period between Shows.

NOTE: Winners in the previous two years (i.e. 2023 & 2024) are not eligible to compete for the Banksian Medal or Reg Ayers Trophy in 2025.

The **Purley Horticultural Society Perpetual Challenge Cup** will be awarded to the exhibitor gaining the most points in Sections A, B and C.

The **Purley Women's Institute Cup** will be awarded to the exhibitor gaining the most points in Sections E and F.

The **Neil Buckle Trophy** will be awarded to the exhibitor gaining most points in the Floral Art Section.

The **Purley Homecraft Salver** will be awarded for the best single exhibit in the Cookery and Handicraft sections.

The **Purley Home & Garden Bowl** will be awarded in 2025 for the best single exhibit in the Vegetables and Fruit sections.

The **Frankston Vase** will be awarded to the best exhibit in class 63.

The **Golden Jubilee Cup** presented by Reverend R. and Mrs. J. Howell will be awarded to the exhibitor gaining most points in the children's classes (49, 53, 58, 68 and 69).

A **trophy**, donated by Mrs. M. Fairfoull, will be awarded to the exhibitor gaining most points in classes 43 - 47, inclusive.

Winners of trophies must return them in a clean and undamaged condition at least 7 days before the next Late Summer Show.

INFORMATION FOR EXHIBITORS

Exhibition Value of Vegetables for Class 1, maximum points:

Beans, Dwarf French	15
Beans, Runner	18
Beans, Climbing	15
Lettuces	15
Marrows inc. Squashes	15
Onions	20
Onions, green salad	12
Beet	15
Cabbages	15
Peas	20
Carrots	20
Potatoes	20
Cauliflowers	20
Shallots, pickling	15
Shallots, exhibition	18
Courgettes	12
Tomatoes	18
Sweetcorn	18

ENTRY FORM LATE SUMMER SHOW 2025

I wish to enter the following classes and agree to comply with the Rules.

**Class
Number(s)**

20p	40p	60p	80p	£1.00	£1.20	£1.40	£1.60
£1.80	£2.00	£2.20	£2.40	£2.60	£2.80	£3.00	£3.20
£3.40	£3.60	£3.80	£4.00	£4.20	£4.40	£4.60	£4.80

I enclose _____p in respect of _____ entries.

Name: Mr/Mrs/Miss _____

Address: _____

Postcode: _____

Phone No: _____

**Age if 14
or under**

years

months

Signed: _____

Date: _____

This form must be received by Mr P Humphreys, 20 Brading Way,
Purley on Thames, Reading, RG8 8BS by:

TUESDAY, 2 September 2025

or can be handed in at the Trading Store when open.